

The Harbour Inn

A La Carte Menu



STARTERS

Kilkeel Prawn Cocktail ~ £8.00

*Fine Herb, Tomato and Avocado Salad, Marie rose dressing
Harbour Inn's black treacle wheaten bread*

Free Range Chicken Liver Parfait ~ £7.00

Toasted Brioche, Onion and Raisin chutney

Harbour Inn Locally Sourced Seafood Chowder

~ Small £8.50 Large £14.50 ~

Harbour Inn's wheaten bread and herb oil

Annalong Crab Claws ~ £10.00

Garlic and Seafood Broth, Crispy Bread

Soup of the Day (GF) ~ £5.00

Freshly baked bread

Goats Cheese Beignets ~ £8.00

Beetroot Chutney, Apple and Herb Salad

MAIN COURSE

Pan Fried Sea Bream ~ £18.95

Herb Butter Emulsion, Smoked White Bean Puree, Crab and Potato Fritter, Spring Greens, Picked Dulse

Pan Fried Chicken Fillet (GF) ~ £14.50

Thai Green Curry, Coconut Rice, Sesame Seed Fried Greens

Deep Fried Battered Scampi ~ £17.00

Thick cut chips, house tartare & mushy peas

Deep Fried Haddock ~ £13.00

Thick cut chips, house tartare & mushy peas

Small's 10oz Sirloin of Beef ~ £26.50

*Thick cut chips, onion rings, peppered sauce or garlic butter
Cooked to your liking*

Small's 10oz T Bone Steak ~ £32.00

*Thick cut chips, braised carrot puree, onion rings, peppered sauce or
garlic butter
Cooked to your liking*

Primavera and Young Buck Risotto (V) ~ £13.00

With dressed rocket

SIDES : £3.50

Thick cut Chips

Skinny Fries

Buttery Champ

Crushed Root Vegetables

House Salad

Onion Rings

Please inform your server when placing your order of any dietary or allergy requirements